

**METHOD FOR REDUCTION OF ACRYLAMIDE IN ROASTED COFFEE BEANS,  
ROASTED COFFEE BEANS HAVING REDUCED LEVELS OF ACRYLAMIDE,  
AND ARTICLE OF COMMERCE**

**ABSTRACT**

Roasted coffee beans having reduced levels of acrylamide, coffee beans having reduced levels of asparagine, and an article of commerce. In one aspect, the invention provides a method for reducing the level of acrylamide in roasted coffee beans comprising reducing the level of asparagine in coffee beans. In another aspect, the invention provides a method for reducing the level of asparagine in coffee beans comprising adding an asparagine-reducing enzyme to coffee beans. In still another aspect, an article of commerce communicates to the consumer that the roasted coffee beans, coffee beans, product comprising roasted coffee beans or coffee beans, and/or article of commerce has reduced or low levels of asparagine and/or acrylamide.